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## Staten Italy: Nothin' but the Best Italian-American Classics, from Our Block to Yours

*Francis Garcia, Sal Basille*  
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**Francis Garcia, Sal Basille : Staten Italy: Nothin' but the Best Italian-American Classics, from Our Block to Yours** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Staten Italy: Nothin' but the Best Italian-American Classics, from Our Block to Yours:

13 of 13 people found the following review helpful. Wow! Now that is some flavor! By M. Carpenter The recipes I have tried thus far are excellent. The flavor in these is very rich and full. When I say rich, I mean RICH! This is no lean meal recipe book, but I think anyone looking at this will know that. I am not Italian, or from the northeast, but it certainly seems like these are authentic in nature. By the photos included, it certainly seems that they all eat like this their whole lives! The stories and background on the recipes enhances this book immensely. You will learn how to make a great "cooked sauce" and by golly you will know how three generations created that recipe. I like it. I will say that there is a downside to this book, which is why I docked it a star. The recipes are giant. You have to really pay

attention to the portion sizes on each recipe and plan accordingly. I started making a pot of cooked sauce and realized that I do not even own a pot big enough! Geez! In addition and quite the annoyance is the fact that these recipes jump around a lot. Most recipes involve multiple components, which have their own recipes. If you truly want to stick to the recipe, a lot of prep planning and digesting of multiple recipes is needed. An example is the glorious meatballs. You have 3-4 layers of recipes to follow. Breadcrumbs...cooked sauce...etc. It is not a big deal if you plan properly, but my first use of the book resulted in multiple spoiled pages with sauce and stains. In short, be prepared for a bit of planning, lots of ingredients, great food and to feed a lot of people!! 6 of 6 people found the following review helpful. Three Stars By Edward Hall not what I thought it would be. The recipes are written by people who don't write recipes. As in the pizza recipe, they tell the proper amounts of ingredients. But when the dough has risen and it's time to make the pizza. They do not tell you to split the dough or say how many pizzas the recipe makes. That recipe should make 2 16-18 inch pizzas. Another but just a matter of taste, it seems they use a lot of salt in their recipes. 1 of 1 people found the following review helpful. Love it! By Girlie girl If I never make a single recipe from this book I already got my money's worth ... Every single page brought back memories of my grandparents. Some recipes I had long forgotten, or better yet had not gotten before they passed. There are a new sandwich recipes I am going to slip into my husband's Herman Munster lunchbox and surprise him - he is going to love them. This is NOT one of those cookbooks you buy and maybe try one recipe and then it sits on the shelf - I bet I will try something at least once a week. I read a review that mentioned a pizza recipe that was specific enough in its directions - I think that might be one reason I find this book so fun and not intimidating - that's exactly how Pop taught me to cook. :- ) I can't wait to cook something from it tonight. Oh one more thing ... I love the intro that tells you the basics to always have in the pantry and pots etc that you should have on hand.

The delicious Italian-American comfort food we all remember, love, and crave, from the owners of the legendary Artichoke Pizza.

About the Author Francis Garcia and Sal Basille opened Artichoke Basille's on 14th Street in 2008 and immediately scored glowing reviews in the New York Times, New York Post, and New York Magazine. David Chang, Keith Richards, Leonardo DiCaprio, Drew Barrymore, and Martin Scorsese are all fans. They've expanded Artichoke to six locations (in New York City and Berkeley, California), launched a frozen pizza line, and are hosts of the Cooking Channel's Pizza Masters.